

Classic Cook & Serve Cookers/Warmers

PRODUCT:

QUANTITY:

ITEM #:

Models: CW-2A CW-1B

Designed Smart

- · Designed to cook and hold pre-cooked foods from frozen state.
- Perfect for soups, chilis, and other dishes that need a quick thaw during the cooking cycles and a gentle warming heat for serving.
- CW-2A model has unique "serpentine shaped" heating elements that evenly distribute heat throughout the unit.
- CW-1B utilizes a bottom mounted heating element and an aluminum transfer plate to provide superior heat.
- Provided with insulation to protect interior parts and countertops from heat build-up.
- CW-1B accepts an 11gt. inset, or with adaptor, a 7 or 4 gt. inset.
- Both models are provided with knob guards.
- Preheats water to 212° in 10 minutes.

Built Solid

- · Constructed with heavy-duty stainless steel for long life.
- Inside liner made with stainless steel.
- Steel "element support" stabilizes heating elements and reflects heat toward food.

Reliability backed by APW Wyott's Warranty

- The CW-2A and CW-1B are backed by a 1-year Parts and Labor warranty.
- The CW-2A is included in our "Enhanced Warranty" service that replaces new units with certain product issues through the convenience of direct factory shipments.
- Certified by the following agencies:



See reverse side for product specifications.





MODEL CW-1B CLASSIC COOK & SERVE

APW Wyott Design Features

- Wet Usage 100°F to 212°F (38°C to 100°C) (recommended).
- · Heavy-duty stainless steel for long life.
- Easy to clean.
- Thermostatically controlled.
- · Great for buffets, serving lines, back bars or back-of-the-house.
- Handles breakfast, lunch and dinner.
- Pans and insets not included.



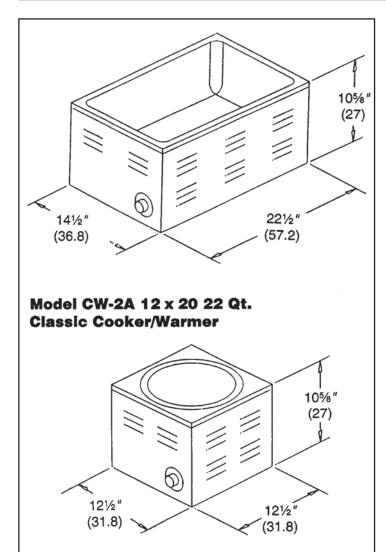
Classic Cook & Serve Cookers/Warmers

Models: CW-2A CW-1B

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Model CW-1B 11 Qt. Cooker/Warmer/Server

PRODUCT SPECIFICATIONS

Construction:

Stainless steel housing and liner pan, 1" fiberglass insulation, 1" rubber legs.

Dimensions:

CW-1B:	10 5/8" H x 12½" W x 12½" D
	(27 cm x 32 cm x 32 cm)
CW-2A:	10 5/8" H x 14½" W x 22½" D
	(27 cm x 37 cm x 57 cm)

Electrical Information:

Each unit is equipped with a 60" three-wire grounded power cord which terminates with a standard three-prong male plug. The 120V unit uses a NEMA 5-15P plug. The 240V unit uses a NEMA 6-15P 90° plug.

Electrical Specifications:

CW-1B:	120V, 800W, 6.7 Amps
	240V, 800W, 6.7 Amps
CW-2A:	120V, 1500W, 12.5 Amps
	240V, 1600W, 6.7 Amps
	208V, 1200W, 5.8 Amps

Capacity:

CW-1B: 11 qt. CW-2A: 22 qt.

CW-2A Options:

- Two 7 quart Adapter Plates (14883)
- Three 4 quart Adapter Plates (14886)
- One 7 qt. / One 11 qt. Adapter Plate (14880)

CW-1B Options:

- 7 quart Adapter Plate (55707)
- 4 quart Adapter Plate (55704)

Shipping Information:

CW-1B: 16 lbs. (7.3 kg) CW-2A: 29 lbs. (13.3 kg)

F.O.B./ Dallas, TX 75226

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

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